



Date Around The World

EURO CERAMICA INC



E U R O C E R A M I C A I N C

This recipe book features an appetizer, entree, dessert, and drink from 12 regions. It is an opportunity for the cook to dabble in cuisine from around the world and, by extension, bring the world to their table to share with their loved ones. That is our mission here at Euro Ceramica, and we hope you enjoy this tasty adventure.

If you'd like to spruce up the tablescape of your kitchen table, consider supporting our work by bringing home your own set of stunning Euro Ceramica dishware, with designs inspired from across the globe, today.



13



FILM NEGATIVE

13

MENU

THAILAND

- Som Tam **1**
- Pad Kra Prao **3**
- Mango Sticky Rice **4**
- Nam Manao **5**

14



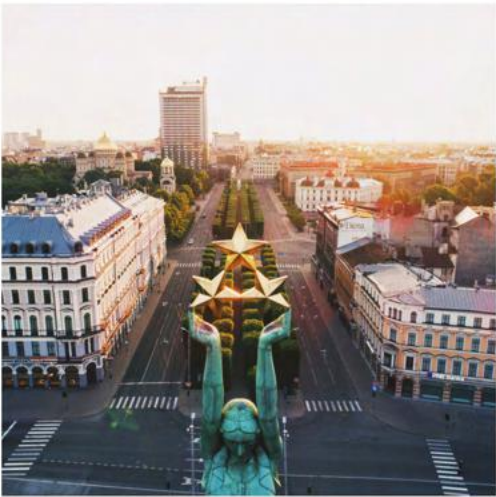
FILM NEGATIVE

14

ITALY

- Polpette di Melanzane **6**
- Gnocchi alla Sorrentina **7**
- Tiramisu **10**
- Classic Negroni **11**

13



FILM NEGATIVE

13

LATVIA

- Piragi **12**
- Cold Beet Soup **14**
- Maizes Zupa **15**
- Honey Kvass **16**

14



FILM NEGATIVE

14

SWEDEN

- Meatballs **17**
- Smorgastarta **18**
- Strawberry Meringue Cake **20**
- Aquavit **22**



MENU

MOROCCO

Saykouk	23
Chermoula Mackerel	24
Orange Salad	26
Moroccan Mint Tea	27

SPAIN

Gazpacho	28
Seafood Paella	29
Flan	30
Sangria	31

HAWAII

Spam Musubi	32
Plate Lunch	33
Guava	35
Mai Tai	36

FRANCE

Ratatouille	37
Onion Soup	38
Creme Brulee	39
French 75	40



13



FILM NEGATIVE

13

14



FILM NEGATIVE

14

13



FILM NEGATIVE

13

14



FILM NEGATIVE

14

MENU

BRAZIL

Pao de Queijo	41
Feijoada	42
Brigadeiro	43
Caipirinha Cocktail	44

GERMANY

Spaetzle	45
Schnitzel	46
Spaghetti Ice Cream	47
Gluhwein	48

INDIA

Naan	49
Chicken Korma	51
Gulab Jamun	52
Masala Chai	53

ENGLAND

Bubble and Squeak	54
Beef Wellington	55
English Trifle	58
Winter Pimm's	59



Euro Ceramica's Zanzibar Collection



Euro Ceramica's *Zangibar* Collection



THAILAND



APPETIZER

Som Tam

ENTREE

Pad Kra Prao

DESSERT

Mango Sticky Rice

DRINK

Nam Manao

Som Tam

(Green Papaya Salad)

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: N/A

Ingredients

- | | |
|------------------------------------|---|
| 1 small green, unripe papaya | 5 large green beans |
| 1 medium clove garlic, minced | 1 c cherry tomatoes, halved |
| 1 small red chile pepper, chopped | 2 c bean sprouts |
| 2 tbsp fish sauce or soy sauce | 1/4 c coarsely chopped basil, for garnish |
| 2 tbsp vegetable oil | 1/2 c roasted peanuts or cashews, for garnish |
| 3 tbsp freshly squeezed lime juice | 1/2 tsp granulated sugar, optional |
| 2 tbsp brown sugar | 3 medium scallions, thinly sliced lengthwise |
| | Sticky rice for serving, optional |

Directions

1. Get the ingredients ready, and peel the papaya.
2. Grate the green fruit with the largest grater you have (such as one for scalloped potatoes), rotating it as you go to avoid hitting the inner seeds.
3. Combine the garlic, chile pepper, fish sauce, oil, lime juice, and brown sugar in a small food processor or blender. Process the liquid until it turns a shade of red from the chile. Set aside this salad dressing.

Som Tam

(Green Papaya Salad)

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: N/A

Directions Continued

4. Add the green beans, cut into segments, to the chopper or processor. Pulse the beans to lightly chop and bruise them. The beans are pounded in Thailand to bruise them, but this method works just as well.
5. In a large salad bowl, combine the shredded papaya, cherry tomatoes, and bean sprouts. Next, add the majority of the basil, reserving some for garnish. Finally, toss in the chile dressing and beans.
6. While reserving a few for garnish, add most of the peanuts and toss once more. Taste the salad and adjust the flavor as desired. If you want a more robust flavor or saltiness, add another fish or soy sauce splash. To make it spicier, add more chile. If it's too sour, sprinkle white sugar on top and toss to combine (the sugar will melt in a minute or two).
7. Garnish with the remaining basil and peanuts, as well as the scallions.



Pad Kra Prao

(Holy Basil Chicken Stir-Fry)

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 5 MIN

Ingredients

3 tbsp vegetable oil

2 shallots (thinly sliced)

7 cloves garlic (sliced)

3 Thai chilies (thinly sliced)

1 lb ground pork (2 c)

1 tsp sugar

1 tbsp fish sauce

1 tbsp thin/light soy sauce

2 tsp dark soy sauce

2 tsp oyster sauce

1/3 c low-sodium chicken broth or water

1 & 1/2 c packed holy basil leaves

Directions

1. Fry the oil, shallots, and garlic for 3 minutes in a wok over medium-high heat. Cook for another minute after adding the chilies. Heat the ground pork over high heat, breaking it up into small bits and allowing it to crisp up.
2. Combine the sugar, fish sauce, soy sauce, dark soy sauce, and oyster sauce in a mixing bowl. Stir for another minute, then deglaze with the broth or water. Because your pan is hot, the liquid should evaporate quickly. Next, stir in the basil until it is wilted. Serve with rice.

Mango Sticky Rice

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

1 c glutinous sweet rice

1 & 1/2 c water

1 (13.5-oz.) can coconut milk, divided

1/4 tsp kosher salt

1/4 c granulated sugar

2 large mangoes, peeled and cubed

Toasted sesame seeds

Directions

1. Rinse rice through a fine mesh strainer. In a medium pot, combine the rice and 1 1/2 cups water and soak for 30 minutes to 1 hour.
2. Bring 1 cup of coconut milk and salt to a boil in a pot over high heat, then reduce to low heat. Simmer, covered with a slightly ajar lid, for 10 to 12 minutes, or until rice is tender and liquid is completely absorbed. Remove from the heat and completely cover. Allow for a 5-minute rest.
3. Meanwhile, in a separate medium pot over medium heat, heat the remaining coconut milk and sugar until the sugar is dissolved. Turn off the heat.
4. Serve rice with mango on a serving dish. Pour the sauce over the rice and sprinkle with sesame seeds. Sticky rice can be served either warm or cold.

Nam Manao

(Limeade)

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: N/A

Ingredients

1 & 1/2 c freshly squeezed lime juice
 1/2 c & 2 tbsp superfine sugar
 (or more to taste)
 One pinch of flaked sea salt

12 thin slices of lime
 8 small sprigs of fresh mint
 1 c soda water
 Plenty of ice
 2 & 1/2 c cold water

Directions

1. Combine the lime juice, sugar, and salt in a large glass pitcher. Stir constantly until the sugar and salt are completely dissolved.
2. Incorporate the water. Stir in eight lime slices and four mint sprigs. If serving right away, add the ice and top with the soda water. Ladle or pour into tall glasses after stirring. Serve garnished with a lime slice and a mint sprig.
3. If you intend to serve later, you can leave out the ice and soda, then refrigerate. Otherwise, stir in the ice and soda, garnish with a lime slice and a mint sprig, and serve.

ITALY



APPETIZER

Polpette di Melanzane

ENTREE

Gnocchi alla Sorrentina

DESSERT

Tiramisu

DRINK

Classic Negroni



Polpette di Melanzane

(Neapolitan Eggplant Meatballs)

SERVINGS: 6-8

PREPPING TIME: 20 MIN

COOKING TIME: 10 MIN

Ingredients

1 large eggplant	1/2 c grated parmesan cheese
3 tbsp of extra virgin olive oil	2 & 1/2 c breadcrumbs
3 whole eggs	3/4 c ricotta cheese
2 cloves of garlic, peeled	1/2 tbsp tomato paste

Directions

1. Wash the eggplant, remove the stalk, and cut it into small cubes of about 1/2 inch.
2. Combine the eggplant cubes in a pan with garlic cloves, olive oil, and a pinch of salt to taste. Cook covered for about 5 minutes on medium heat.
3. Remove the garlic, add tomato paste, and cook for 5 minutes, stirring occasionally.
4. After about 10 minutes, turn off the heat and transfer the eggplants into a large bowl. Let cool down for a few minutes, then add the ricotta, 1 egg, 2 cups of bread crumbs, and the parmesan cheese. Mix to form a compact but soft mixture.
5. Let the mixture rest for about an hour in the refrigerator before making the balls.
6. Prepare a bowl with 2 beaten eggs and another with the remaining breadcrumbs.
7. Separate the mixture into 1.5 inch balls. Dip them in the eggs, roll them in the breadcrumbs, and place them on a baking sheet covered with baking paper.
8. Pour a drizzle of oil over the pan, and bake in a preheated oven at 350 F for about 20 minutes, turning the meatballs halfway through cooking.

Gnocchi alla Sorrentina

(Baked Gnocchi With Tomato and Mozzarella)

SERVINGS: 4

PREPPING TIME: 35 MIN

COOKING TIME: 40 MIN

Ingredients

Gnocchi

3 & 1/2 c flour

12 oz boiling water

A small amount of semolina, fine cornmeal, or flour

Sauce

4 tbsp extra virgin olive oil

1 to 5 cloves fresh garlic

small bunch of fresh Italian parsley, finely chopped

1 (28-32 oz) can of whole, chopped tomatoes or puree, or about 1 lb of fresh tomatoes

1 & 1/2 tsp sea salt

3 or 4 large leaves of fresh basil, more to add to each plate, if desired

Parmigiano Reggiano to grate on top

Additional Ingredients

8 oz of fresh mozzarella (di bufala if you can find it) chopped into small pieces

2 or 3 tbsp grated Parmesan or Pecorino cheese

4 bocconcini of fresh mozzarella (optional)

Sprigs of basil (optional)



Gnocchi alla Sorrentina

(Baked Gnocchi With Tomato and Mozzarella)

Directions

PREPARE THE GNOCCHI

1. Pour water into a pot to boil. Place flour in a large bowl and make a well in the center. Pour the boiling water into the well in the flour.
2. Stir the water into the flour as quickly, mixing the flour into the water while the water is still hot. Continue stirring until the mixture is cool enough to handle, then begin to knead gently by hand until a rough dough is formed. Place onto a floured countertop and continue to knead gently.
3. Keep the dough covered with a slightly damp cloth as you roll the gnocchi to prevent it from drying. Cut a slice of dough and roll it into a long sausage shape on a lightly floured counter.
4. Once the dough is rolled into a uniform size from end to end, cut 1/2" to 3/4" uniform pieces.
5. Sprinkle a baking tray lightly with semolina, cornmeal, or flour. Using a dinner fork, hold one piece of dough with your thumb and two fingers, and gently push your fingers into the dough, rolling it down the fork until it is a circular shape.
6. Place the finished gnocchi on the prepared tray and continue the rolling, cutting, and shaping until all the dough has been used.
7. Drop the gnocchi into boiling water (carefully, of course!). Once they rise to the top, let them cook for about 3-4 minutes, then remove them with a strainer. Preserve the pasta water, cover the gnocchi and set aside.

Gnocchi alla Sorrentina

(Baked Gnocchi With Tomato and Mozzarella)

Directions Continued

PREPARE THE SAUCE

1. Pour the oil into a large saucepan over medium-high heat. Crush the garlic and add it to the oil (if you want a spicy sauce, you can add some hot pepper, fresh or flakes, at this point). Saute the garlic until it starts to brown, then add the parsley.
2. Turn the heat up to high. Add the tomatoes, and cover with the lid for about 30 seconds. Stir with a wooden spoon and lower the heat.
3. Add the salt and continue to simmer at a fast pace, stirring often.
4. The sauce will thicken quickly, so cook for only about 5-7 minutes.
5. Add salt to taste, turn off the heat, and add the fresh basil.

ASSEMBLE AND BAKE

1. Add the sauce, gnocchi, chopped mozzarella, and some grated parmesan cheese in a large bowl.
2. Gently mix to combine. (Add some pasta water if it seems too dry.)
3. Put the gnocchi into oven-safe pans, and bake at 400 degrees for about 20 minutes.
4. Remove when the mixture is bubbling and thoroughly heated through.
5. Add one bocconcini of mozzarella to the center of each bowl with a sprig of basil, and enjoy!

Tiramisu

(Coffee Sponge Cake)

SERVINGS: 12

PREPPING TIME: 25 MIN

SETTING TIME: 6+ HRS

Ingredients

5 eggs

5 tbsp white sugar

1 lb mascarpone

3 c room-temperature coffee (or hot chocolate)

30 ladyfingers

Some cocoa powder for dusting

Directions

1. Set a 9x13 pan to the side and prepare the ingredients, placing coffee/hot chocolate in a deep dish and separating the egg whites and yolks.
2. Place the egg whites in a bowl and mix at medium speed until the eggs have reached soft peaks (about 5 minutes). Place in refrigerator.
3. Put the egg yolks and sugar in a mixer, and mix on low speed for about 3 minutes.
4. Add mascarpone to the yolk mixture, mixing on medium speed until uniform.
5. Add 1/3 of the egg whites at a time into the mascarpone cream mixture. Gently fold them in with a spatula. Set the cream in the fridge.
6. Dip the ladyfinger biscuits into the coffee/hot chocolate for about 1 second on each side. Then place at the bottom of the pan until the whole base is covered.
7. Spread 1/2 of the prepared mascarpone cream, then repeat Step 6 for the next layer.
8. Spread the remaining cream on top. Place in the fridge to set for at least 6 hours.
9. Before serving it, dust the dessert with cocoa powder, and Enjoy!



Classic Negroni

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: N/A

Ingredients

1/4 c gin

1/4 c sweet vermouth

1/4 c campari

Ice to your preference

Slices of orange or sprigs of rosemary

Directions

1. Fill a mixing glass or jug halfway with ice and add the gin, vermouth, and campari.
2. Stir vigorously until the outside of the glass is cold.
3. Strain into 2 tumblers and top with 1 large ice sphere or fresh ice in each.
4. Garnish with an herb or orange slice, preferably a blood orange, when in season.

LATVIA



APPETIZER

Piragi

ENTREE

Cold Beet Soup

DESSERT

Maizes Zupa

DRINK

Honey Kvass

Piragi

(Stuffed Bread Rolls)

SERVINGS: 20

PREPPING TIME: 40 MIN

COOKING TIME: 15 MIN

Ingredients

Dough

3/4 c milk
 4 tbsp butter
 2 tsp salt
 2 tbsp sugar
 1 tbsp active dry yeast
 3 tbsps warm water
 1 egg, beaten
 3 & 1/2 c all-purpose flour
 2 tbsps sour cream

Filling

1 onion, finely chopped
 10 oz bacon, finely diced
 Salt
 Pepper

Glaze

1 egg, beaten
 2 tsp milk (or water)
 1/4 tsp sugar

Directions

PREPARATIONS

1. Season the onions and bacon with pepper and salt
2. Warm the milk. Pour into a mixing bowl, followed by the butter and salt. Allow to cool for 5 minutes.
3. Add warm water to a bowl with yeast and sugar. Add it to the milk mixture when it begins to foam. Then stir in the beaten egg.

Piragi

(Stuffed Bread Rolls)

SERVINGS: 20

PREPPING TIME: 40 MIN

COOKING TIME: 15 MIN

Directions Continued

4. Mix in the flour and sour cream until you have a smooth dough.
5. Allow the dough to rest for 10 minutes, covered. Turn the dough out onto a lightly floured surface. Knead the dough lightly for 5 minutes.
6. Place the dough in a greased mixing bowl. Allow to rise in a warm place for about an hour or until doubled in volume.

CREATING THE BUNS

1. Immediately after the dough has risen, punch it down. Preheat your oven to 400 F. To make the piragi, prepare a floured surface. Remove the meat filling from the refrigerator. Combine all of the glaze ingredients in a mixing bowl.
2. Cut a large piece of dough off. Roll it out into a rope about 1 & 1/2 inch diameter on a floured surface. Cut it into 1 & 1/2 inch thick segments.
3. Make a small oval in each piece. Place a tsp of the filling in the oval. Fold the dough to the bottom and pinch the edges together to seal.
4. Place the finished buns on a baking sheet lined with parchment paper, seams down.
5. Allow the buns to rise in a warm place for about 30 minutes or until nearly doubled in volume. Brush the glaze over them.
6. Bake in a preheated oven for about 15 minutes or until golden brown.
7. Allow to cool for 15 minutes before serving.



Cold Beet Soup

SERVINGS: 8

PREPPING TIME: 20 MIN

COOKING TIME: 15MIN

Ingredients

4 eggs

4 c buttermilk

1 lb beets, peeled and shredded

1 large English cucumber - peeled, quartered, and sliced

1/2 c minced chives

1 bunch of fresh dill, minced

Directions

1. Place the eggs in a single layer in a saucepan and cover with water by 1 inch. Bring the water to a boil in a covered saucepan.
2. Remove from the heat and leave the eggs in hot water for 15 minutes before draining. Then, cool the eggs in the sink under cold running water.
3. Peel and chop the eggs.
4. In a large mixing bowl, combine the buttermilk, eggs, beets, cucumber, chives, and dill. Gently stir everything together.
5. Refrigerate for a full day before serving.

Maizes Zupa

(Sweet Bread Soup)

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Ingredients

2/3 c of stale or toasted dark rye bread

2 c boiling water

1/4 c sugar

1/4 c brown sugar

2 tbsp cranberry juice concentrate

1/3 c assorted dried fruit (apples, raisins, etc), finely chopped

Cinnamon

Ground cloves

Whipped cream

Directions

1. Preheat oven to 350 F. Place rye bread on a baking sheet and bake until lightly toasted and dry.
2. Grate the bread or blend it with a food processor.
3. Bring water to boil in a small pot, and soak grated bread in water until it is soft.
4. Stir in sugar, cinnamon, cloves, and fruit.
5. Continue to cook over low heat for about 30 minutes.
6. Remove from heat and stir in cranberry concentrate.
7. Chill, and serve with a dollop of whipped cream on top.



Honey Kvass

(Sweet and Sour Spirit)

SERVINGS: 18

PREPPING TIME: 5 MIN

SETTING TIME: 2 DAYS

Ingredients

2 gal water
1 c molasses
2 c honey
1 c raisins
1 tbsp dry yeast

Directions

1. Add two gallons of warm water to a large pot or container.
2. Stir in the remaining ingredients until the honey dissolves.
3. Cover with plastic wrap or a lid and leave at room temperature for 1.5-2 days, stirring occasionally.
4. Remove the foam and raisins from the surface.
5. Pour kvass into bottles using a strainer, cover with a lid, and refrigerate for 6-8 hours or overnight. In hot weather, serve kvass chilled.

Euro Ceramica's Duoma Collection



Euro Ceramica's

Queen Collection



SWEDEN



APPETIZER

Meatballs

ENTREE

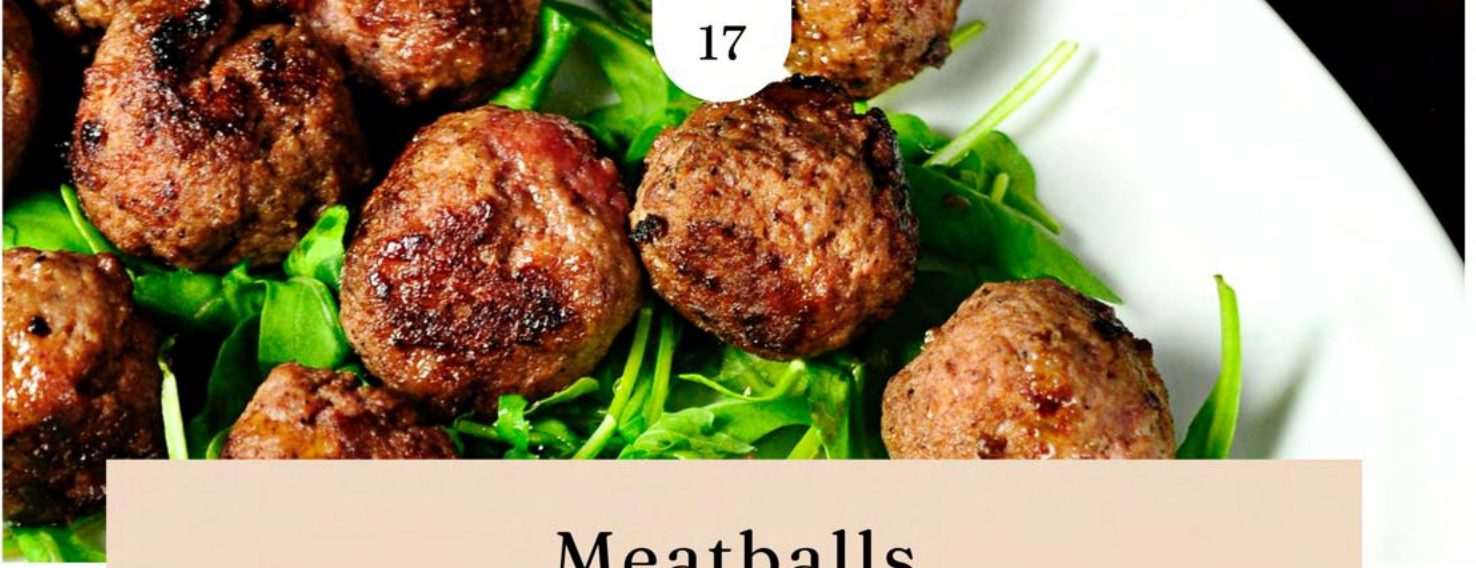
Smorgastarta

DESSERT

Strawberry Meringue Cake

DRINK

Aquavit



Meatballs

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

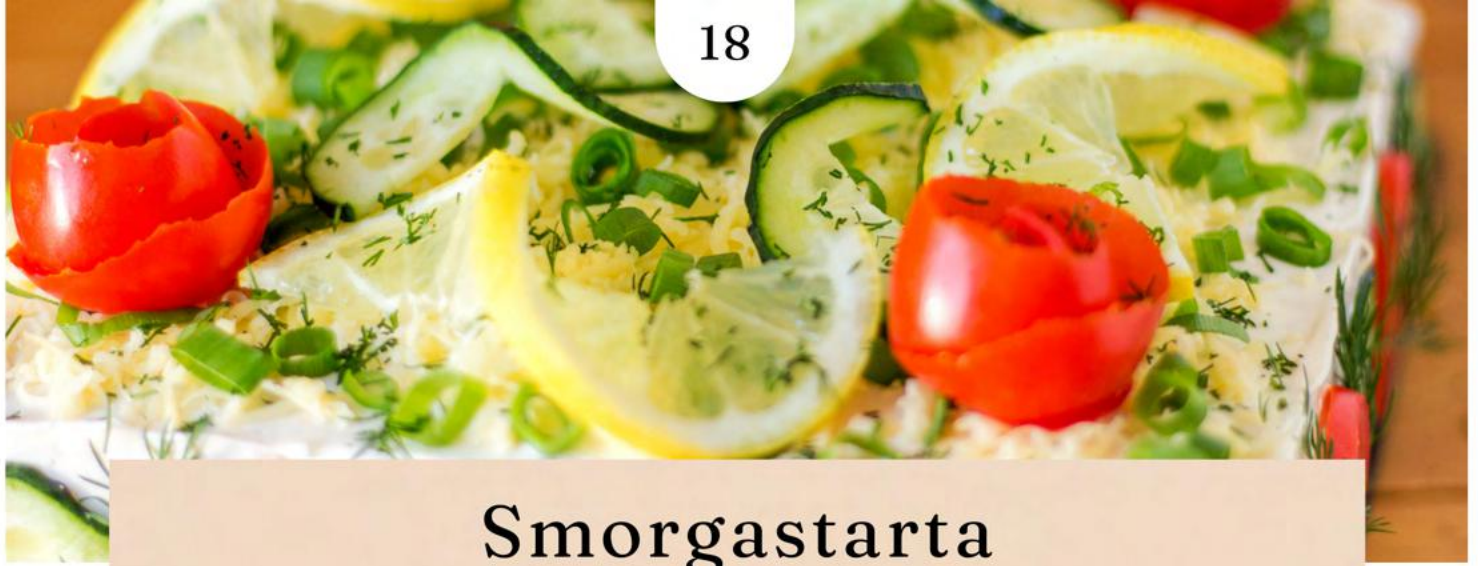
Ingredients

1 lb ground beef
1/2 lb ground veal
1/2 lb ground pork
2 cloves garlic, minced
2 eggs

1 c freshly grated romano cheese
1 & 1/2 tbsp chopped parsley
2 c stale bread, crumbled
1 & 1/2 c lukewarm water
1 c olive oil
Salt and pepper to taste

Directions

1. Combine the beef, veal, and pork in a large mixing bowl. Then add the garlic, eggs, cheese, parsley, salt, and pepper to taste.
2. Mix the bread crumbs with the meat mixture. Add the water in 1/2 cup increments. When rolled into meatballs, the mixture should be very moist but still hold its shape. Form into meatballs.
3. In a large skillet, heat the olive oil. Cook the meatballs in batches. Remove the meatballs from the heat when they are very brown and slightly crisp, then drain on a paper towel. (If your mixture is too wet, cover the meatballs while they cook to help them keep their shape.)



Smorgastarta

(North European "Sandwich-Cake")

SERVINGS: 8

PREPPING TIME: 2 HRS

COOKING TIME: N/A

Ingredients

1 round loaf of bread (about 2 lb)

Cream Cheese "Frosting"

1 lb cream cheese

1/2 c sour cream or plain non-fat yogurt

1 tsp ground white pepper

1 tsp garlic powder

1/2 tsp salt

Filling 1

5 oz smoked salmon

5 large radishes, sliced

Filling 2

3 hard boiled eggs, peeled and sliced

1 seedless cucumber, sliced

Decorations

Artisan/baby lettuce

Fresh parsley or other herbs

Diced red onion

Cherry tomatoes

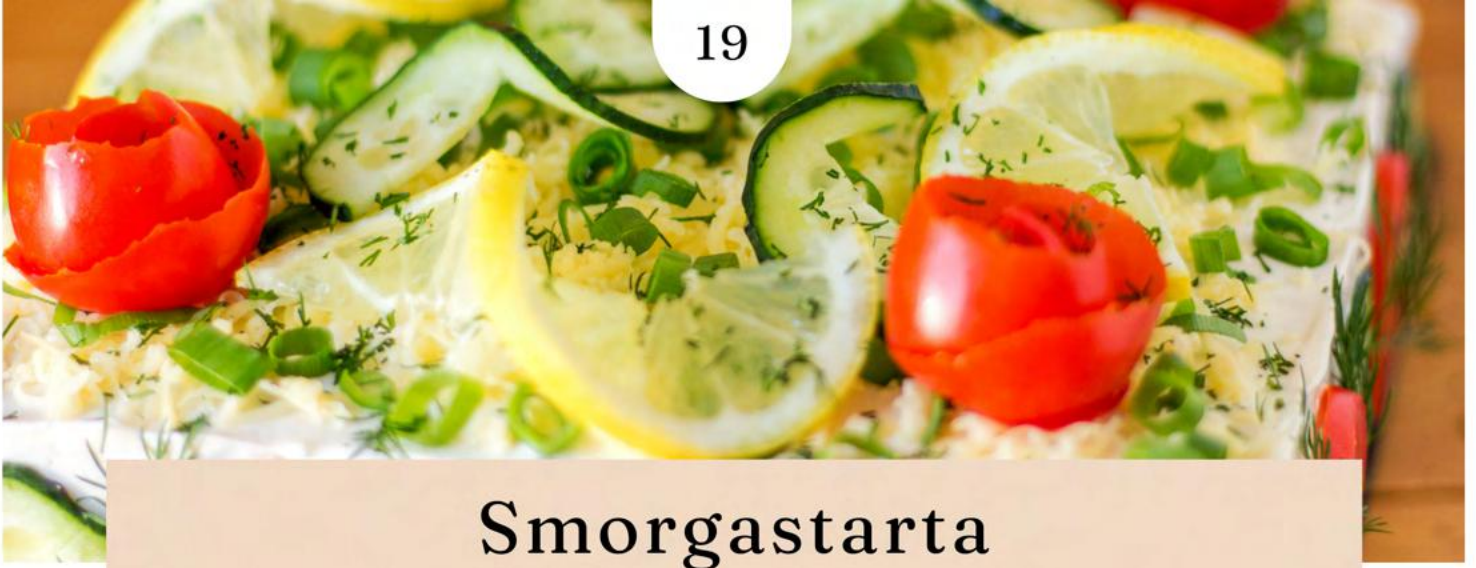
Cucumbers

Radishes

Capers

Directions

1. Cut the edges of your round loaf, so the sides are 2 inches high. Remove the bottom crust and level the top. Cut into three equal layers. Set aside.
2. To make the Cream Cheese "Frosting," use an electric hand mixer to combine the cream cheese, sour cream, pepper, garlic, and salt. The mixture should be soft and easy to spread. Set aside.



Smorgastarta

(North European "Sandwich-Cake")

SERVINGS: 8

PREPPING TIME: 2 HRS

COOKING TIME: N/A

Directions Continued

BUILD THE CAKE

1. To keep the edges of your platter or cake stand clean, wrap half sheets of parchment paper around them. One of the bread layers should be placed on top of the parchment paper. Spread a thin layer of cream cheese mixture on the bread. Layer your first filling, smoked salmon, and radish slices on top of the cream cheese.
2. Place the second bread layer, cream cheese side down, over the filling layer.
3. Spread a thin layer of cream cheese mixture on top of the bread layer, then top with your second filling, sliced hard-boiled eggs, and cucumbers.
4. Spread a thin layer of the cream cheese mixture on one side of the third bread layer and place it over the filling, cream cheese side down.
5. It's now time to "frost" your cake. Spread a thin layer of the cream cheese mixture over the top and sides of the cake, smoothing it out with a spatula or cake spatula.
6. Decorate the cake with vegetable garnishes as desired.
7. The cake can be served immediately or refrigerated or covered for up to 24 hours.

Strawberry Meringue Cake

SERVINGS: N/A

PREPPING TIME: 1 HR

COOKING TIME: 3 HRS 20 MINS

Ingredients

1 c chopped pecans

2 tbsps cornstarch

1/8 tsp salt

2 c sugar, divided

7 egg whites, at room temperature

2 (8-oz.) containers mascarpone cheese

1/2 tsp cream of tartar

2 tsp vanilla extract

3 c whipping cream

4 & 1/2 c sliced fresh strawberries

Parchment paper

Masking tape

Directions

1. Preheat the oven to 350 F. Bake pecans in a shallow pan in a single layer for 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Remove from the oven and allow to cool completely (about 10 minutes). Then, reduce the oven temperature to 250 F.
2. Cover two large baking sheets with parchment paper. On each piece of paper, draw two 8-inch circles. Then, turn the paper over and secure it with masking tape.
3. In a food processor, combine cornstarch, salt, toasted pecans, and 1/2 cup sugar for 40 to 45 seconds or until the pecans are finely ground.

Strawberry Meringue Cake

SERVINGS: N/A

PREPPING TIME: 1 HR

COOKING TIME: 3 HRS 20 MINS

Directions Continued

4. Using a mixer, whip the egg whites and cream of tartar until foamy. Slowly add 1 cup sugar while mixing on medium-high speed until glossy, stiff peaks form and the sugar dissolves. Fold half of the pecans into the egg white mixture gently until combined. Repeat with the remaining pecan mixture.
5. Gently spoon the egg white mixture onto parchment paper circles (about 1 & 1/2 cups mixture per circle), spreading to cover each circle completely.
6. Bake for 1 hour at 250 F, rotating baking sheets after 30 minutes. Turn off the oven and leave the meringues in the closed oven with the light on for 2 to 2 & 1/2 hours or until the surface is dry.
7. Before assembling the cake, mascarpone cheese and vanilla should be combined in a large mixing bowl.
8. Whip cream on low speed until foamy; increase to medium-high speed and gradually add 1/2 cup sugar, beating until stiff peaks form. (If you overbeat the cream, it will become grainy.) Fold whipped cream into the mascarpone mixture gently.
9. Remove 1 meringue from the parchment paper and place it on a serving plate. Spread 1/3 of the mascarpone mixture over the meringue; top with 1 & 1/2 cups of sliced strawberries. Repeat layers twice more, finishing with the remaining meringue, mascarpone mixture, and halved strawberries. Serve right away or chill for up to 2 hours.

Aquavit

(Spirit made with Starchy Produce)

SERVINGS: 1

PREPPING TIME: 3 DAYS

COOKING TIME: NA

Ingredients

- 1 tbsp caraway seeds
- 1 tsp fennel seed
- 1 large sprig of fresh dill
- 1 (750-ml bottle) vodka or other neutral spirit

Directions

1. On the stovetop, heat an ungreased skillet over medium heat. Toast the caraway and fennel seeds in the skillet for 1 or 2 minutes, occasionally stirring, until they emit an aroma. Remove the seeds from the heat and place them in a small bowl to cool.
2. Fill a 1-quart glass jar halfway with dill sprigs, cooled caraway, and fennel seeds. Fill the jar halfway with vodka and tightly seal it. Allow the vodka to steep for 2 to 3 days in a cool, dark place.
3. Fill a decorative bottle with a coffee filter-lined funnel and seal it with a cork or other stopper. Keep in the freezer.
4. To serve: Pour ice-cold aquavit into small shot glasses, toast, and enjoy!



MOROCCO



APPETIZER

Saykouk

ENTREE

Chermoula-Marinated Mackerel

DESSERT

Salade d'Oranges à la Cannelle

DRINK

Moroccan Mint Tea

Saykouk

(Couscous in Buttermilk)

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: N/A

Ingredients

1 c uncooked couscous

1 & 1/2 c water

A pinch of salt

2 tsp vegetable oil

Unsalted Butter

Orange slice

Buttermilk (amount to your preference)

Sugar to taste

Directions

1. Place water in a pot, add salt and bring to a boil.
2. Place the uncooked couscous in a mixing bowl, add vegetable oil, and mix.
3. Pour the boiling water in and cover the bowl to keep the steam inside. Allow the couscous to rest for 10 minutes.
4. With a fork, unwrap and fluff the grains. Continue to fluff with a small amount of butter. Allow to cool.
5. Place the couscous in a bowl and cover it with cold buttermilk.
6. Add sugar to your taste, and serve!



Chermoula-Marinated Mackerel

SERVINGS: 2

PREPPING TIME: 25 MIN

COOKING TIME: 15 MIN

Ingredients

2 whole mackerel, scaled and gutted
Olive oil, for brushing
Lemon wedges, to serve

Chermoula

2 garlic cloves
1 tsp ground cumin
1/2 tsp paprika
pinch chili powder
2 tbsp lemon juice
2 tsp coriander, roughly chopped
3 tbsp light olive oil

Filling

1 garlic clove, roughly chopped
2 tsp fennel seeds
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp saffron
1 red chili, roughly chopped
1 tbsp olive oil

Directions

1. Using a pestle and mortar, mash the filling ingredients together.
2. Make three diagonal cuts along both sides of each mackerel, then push the filling into the openings. Refrigerate for up to 2 hours before cooking.



Chermoula-Marinated Mackerel

SERVINGS: 2

PREPPING TIME: 25 MIN

COOKING TIME: 15 MIN

Directions Continued

3. Preheat the oven to 340 F. In a blender, combine the garlic, spices, lemon juice, coriander, and a pinch of sea salt to make the chermoula. Drizzle in the olive oil slowly while blending.
4. Brush both sides of the mackerel with olive oil, then sear for 2 minutes on each side on a hot griddle or frying pan.
5. Transfer to a baking sheet and bake for 10 minutes or until the mackerel is cooked.
6. Drizzle with some of the chermoula and serve alongside the remaining chermoula.

Salade d'Oranges à la Cannelle

(Orange Salad)

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: N/A

Ingredients

6 oranges
2 tbsp water
2 tbsp sugar
1 tbsp cinnamon powder

Directions

1. Squeeze the juice of 2 oranges into a bowl, add 2 tbsp of sugar, 2 tbsp of water, and mix everything together.
2. Peel four oranges and cut them into slices.
3. Place them in the bowl and thoroughly soak them in the juice.
4. Generously sprinkle with cinnamon.
5. Cover and chill until ready to serve.

Moroccan Mint Tea

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: N/A

Ingredients

2 branches fresh mint

1 tbsp sugar

2 & 1/2 cups water

1/2 tbsp Chinese Gunpowder Tea

Directions

1. Bring water to a boil, and add the tea leaves into a separate kettle.
2. Pour 1 cup of boiling water into the tea kettle, swish it around to clean the tea leaves, and calm the tea's strong sour flavors.
3. Pour that water into the sink through the teapot spout, keeping the leaves in the kettle.
4. Pour the remaining boiling water into the teapot, and add the sugar.
5. Place the kettle on the stove, and turn the heat to medium. Let boil for 1 to 3 minutes to your preference. (The longer you boil, the stronger and more caffeinated the tea will be.)
6. Add mint to the kettle and ensure it is covered in water.
7. Let everything boil for another 1 to 2 minutes.
8. Turn the heat off. Serve, and enjoy!

SPAIN



APPETIZER

Gazpacho

ENTREE

Paella de Marisco

DESSERT

Flan

DRINK

Sangria



Gazpacho

(Tomato-Based Vegetable Soup, Served Cold)

SERVINGS: 5

PREPPING TIME: 15 MIN

COOKING TIME: N/A

Ingredients

2 & 1/2 lb of ripe tomatoes
 1 cucumber
 1 green bell pepper
 1/2 onion
 1 slice of bread
 1 garlic clove

Olive oil
 Red wine vinegar
 Salt
 Water
 Croutons, to garnish

Directions

1. Cut the tomatoes into rough pieces without removing the skin. Next, remove the seeds of the green pepper, and slice it to prepare for blending.
2. Chop the cucumber about the size of your tomatoes. Tear your bread into large pieces. Cut your slice of bread in pieces, again of a similar size to what you've chopped already. Chop the onion and garlic clove into quarters.
3. *(OPTIONAL) If you'd like a more intense flavor, prepare these ingredients and combine them with the oil, vinegar, salt, and pepper to marinate in the fridge overnight.)*
4. Blend the ingredients. Add the olive oil, vinegar, salt, and pepper if you didn't already marinate the ingredients. Add water as needed to achieve your desired consistency. Traditionally the dish is slightly chunky.
5. Chill and serve with croutons, leftover ingredients, or herb leaves as a garnish.



Paella de Marisco

(Seafood Paella)

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 35 MIN

Ingredients

3 cloves garlic, chopped	1/2 tsp paprika
1/2 onion, finely diced	2 & 1/2 c fish broth
1/2 red bell pepper, finely chopped	1/4 tsp saffron threads or powder
1 tube of squid cleaned, cut into squares	1 c uncooked round rice
12 raw jumbo shrimp peeled & deveined	2 lemon wedges
8 fresh mussels cleaned	Finely chopped parsley
1/3 c extra virgin olive oil	Sea salt & black pepper
1/2 c tomato sauce	

Directions

1. Heat a large frying pan with medium-high heat and add olive oil. Season with sea salt and add the cut squid. Cook for 2 minutes, then remove the squid and set aside.
2. Combine the onion and garlic with olive oil. Heat for a minute, and then add the bell pepper. Cook for 3 minutes, stirring continuously.
3. After 3 minutes, add tomato sauce, paprika, salt, and pepper. Stir for 2 minutes or until the tomato sauce is thick. Add squid into the pan along with the fish broth. Bring to a boil, and add rice. Mix and cook for about 5 minutes.
4. Add the shrimp and mussels for an additional 5 minutes. Then lower the heat to low-medium. Simmer until the broth has been completely absorbed by the rice.
5. Increase heat to high for a minute to toast the rice. Remove and cover for 5 minutes.
6. Garnish with parsley, and serve.

Flan

(Baked Custard Covered in Caramel)

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 55 MIN

Ingredients

1 c white sugar

1 (14 oz) can of sweetened condensed milk

1 c whole milk

3 large eggs

3 large egg yolks

1/4 c freshly squeezed orange juice

1 tbsp grated orange peel

1 tbsp vanilla extract

1 tbsp cornstarch

1 c heavy cream

Directions

1. In a heavy saucepan over medium-high heat, melt the sugar. Cook, stirring constantly, for about 10 minutes or until the sugar melts and turns a golden amber color. When the syrup begins to change color, keep an eye on it because it burns quickly. Pour the caramel syrup into the flan mold with care. Place aside to cool.
2. Preheat the oven to 350 F. In a blender, add the remaining ingredients except the cream. Blend until smooth. Pour in the cream and pulse several times to combine.
3. Pour the mixture over the cooled caramel syrup. Using a damp kitchen towel, line a roasting pan. Place the pan on the center oven rack and place the flan mold on the towel. Fill the roasting pan halfway up the sides of the flan mold with boiling water.
4. Bake for 45 minutes to 1 hour, or until the center of the flan is set but still slightly jiggling when nudged. Allow to cool and then refrigerate for at least 4 hours.
5. Run a sharp paring knife around the inside of the mold to release the flan. Place a serving plate on top of the mold, then flip it over. Lift the mold gently to release the flan and allow the caramel syrup to cascade over the custard. Serve, and enjoy!





Sangría

(Red Wine & Fruit Cocktail)

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: N/A

Ingredients

1 lemon

1 lime

1 orange

1 & 1/2 c brandy or rum

1/2 c white sugar

1 (750 ml) bottle of red wine

1 c orange juice

Club soda to taste (optional)

Directions

1. Before you begin, ensure that all ingredients (except the sugar) are chilled.
2. Place the fruit in a large glass pitcher and slice it into thin rounds. Next, thinly slice the fruits and place them in a large glass pitcher.
3. Pour in the rum or brandy, then the sugar. Refrigerate for at least 2 hours.
4. When ready to serve, lightly crush the fruit with a wooden spoon, and add the wine and orange juice.
5. If desired, top with club soda.

Euro Ceramica's Fez Collection



Euro Ceramica's *Tea Collection*



HAWAII



APPETIZER

Spam Musubi

ENTREE

Katsu Chicken Plate Lunch

DESSERT

Guava Cake

DRINK

Mai Tai



Spam Musubi

(Spam Rice Balls)

SERVINGS: 10

PREPPING TIME: 25 MIN

COOKING TIME: 30 MIN

Ingredients

2 c uncooked white rice

2 c water

6 tbsp rice vinegar

1/2 c white sugar

1/4 c soy sauce

1/4 c oyster sauce

1 (12 oz) container of deli meat (such as spam)

2 tbsp vegetable oil

5 sheets sushi nori (dry seaweed)

Directions

1. Soak uncooked rice in water for 4 hours, then drain and rinse.
2. In a medium saucepan, bring 2 cups of water to a boil. Stir in the rice. Reduce the heat to low, cover, and cook for 20 minutes.
3. Remove the pan from the heat and stir in the rice vinegar. Place aside to cool.
4. In a medium mixing bowl, combine sugar, soy sauce, and oyster sauce until the sugar is completely dissolved. Marinate deli meat in the sauce for 5 minutes.
5. Heat the oil in a large skillet over medium-high heat and add the deli meat. Cook until the slices are lightly browned.
6. Cut nori sheets in half and place them on a flat surface. Form the rice into segments similar to the size of the deli meat slices and about 1 inch thick. Wrap nori around rice, sealing the edges with a bit of water.
7. Serve warm or cold.



Katsu Chicken Plate Lunch

(Fried Chicken, Rice, and Macaroni Salad)

SERVINGS: 3

PREPPING TIME: 5 MIN

COOKING TIME: N/A

Ingredients

Katsu Sauce

1/2 c water
 1/4 c ketchup
 1/4 c sugar
 2 tbsp Worcestershire sauce
 1 tbsp oyster sauce
 1/4 tsp Tabasco
 1/4 tsp salt
 1/8 tsp chicken bouillon
 1/8 tsp white pepper
 1/8 tsp garlic pepper

Katsu Chicken

1/2 lb boneless chicken thighs
 1/4 c water
 1 egg
 1/3 c cornstarch
 1/8 tsp salt
 1/8 tsp white pepper
 1/8 tsp garlic powder
 2 c panko, or more as needed

Macaroni Salad

1 quart water
 1 c dried elbow macaroni
 2 tsp salt
 3/4 c mayonnaise
 2 tbsp finely grated onion
 2 tbsp grated carrot
 2 tbsp minced celery
 1/2 tsp brown sugar
 1/4 tsp black pepper
 1/8 tsp white pepper
 2 tbsp milk (optional)

To Serve

3 c cooked rice



Kastu Chicken Plate Lunch

(Fried Chicken, Rice, and Macaroni Salad)

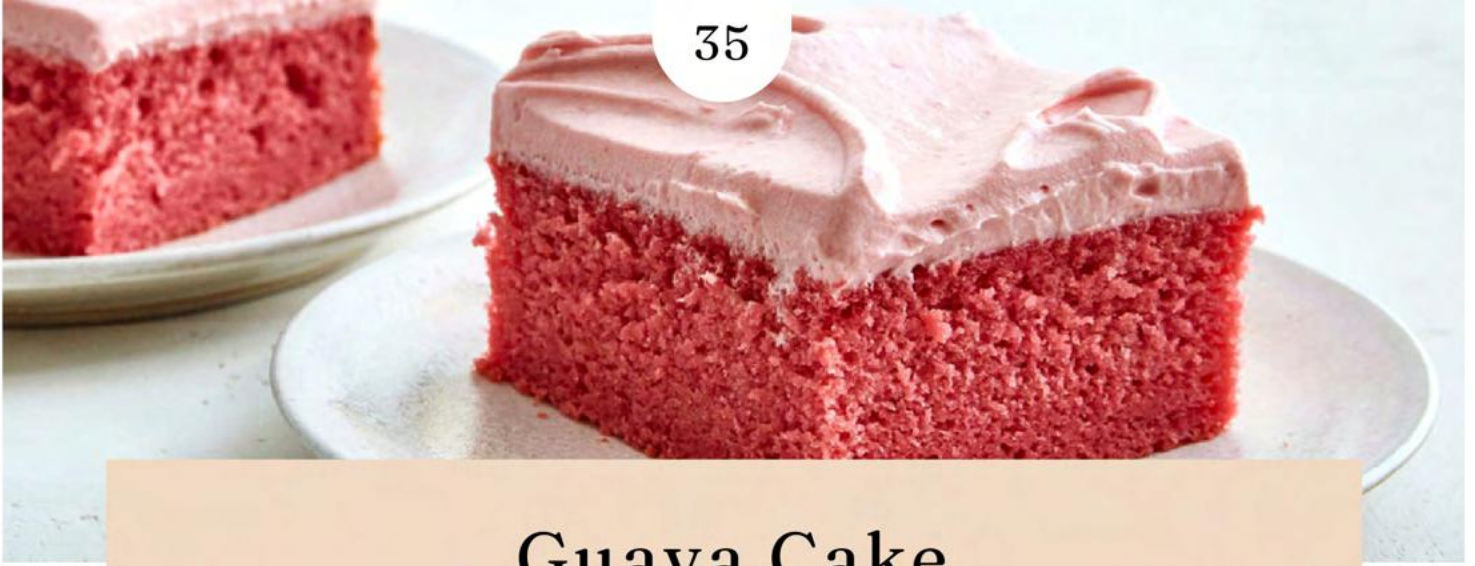
SERVINGS: 3

PREPPING TIME: 1 HR

COOKING TIME: 20 MIN

Directions

1. **Macaroni Salad:** Bring water to a boil in a medium saucepot. Add the elbow pasta and salt. Boil for 12 minutes or until quite soft. Drain the water and let the pasta cool.
2. Whisk the remaining ingredients. When pasta is at room temperature, add the remaining ingredients to the macaroni and mix. Chill for at least one hour.
3. Adjust seasonings to taste and serve cold.
4. **Katsu Sauce:** Combine all the ingredients for the sauce in a small saucepan. Bring to a boil over medium heat and let simmer for 4-5 minutes or until mixture thickens and bubbles are slow. Transfer to a small container and chill until ready to use.
5. **Chicken Katsu:** Open the chicken thighs, flatten them, cut off excess fat, and pound with a rolling pin until they are about 1/2-inch thick. Whisk together the water, egg, cornstarch, salt, white pepper, and garlic powder. Dip the chicken thighs into the mixture, then dip them in the panko.
6. Heat a half inch of oil in a saucepan, and fry the chicken thighs until golden brown and crispy (about 6-8 minutes per side). Make sure each piece reaches about 170 F internally.
7. Let the chicken thighs cool, then slice and serve alongside two scoops of rice and one scoop of macaroni salad!



Guava Cake

SERVINGS: 14

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Ingredients

1 c butter	1 tsp ground nutmeg
4 eggs	1 & 1/4 tsp baking soda
1 c guava pulp	1/4 tsp ground cloves
1/2 c guava nectar	1/4 tsp ground cinnamon
3 c cake flour	

Directions

1. Preheat the oven to 350 F. Grease and flour a 9x13-inch baking dish.
2. Mix the flour, nutmeg, baking soda, cinnamon, and cloves in a mixing bowl.
3. In a separate bowl, combine the guava pulp and nectar.
4. In a mixing bowl, mix the butter and sugar. Next, add the eggs one at a time, beating thoroughly after each addition. Then alternate between adding the flour and adding the guava mixture to the creamed mixture.
5. Pour the batter into the prepared baking dish. Bake for 30 to 35 minutes or until a toothpick inserted into the center comes out clean.



Mai Tai

(Rum & Tropical Fruit Cocktail)

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: N/A

Ingredients

2 c ice cubes

6 fl. oz pineapple juice

4 fl. oz orange juice

2 (1.5 fl. oz) jigger spiced rum

1 (1.5 fl. oz) jigger coconut-flavored rum

2 tsp grenadine syrup

Directions

1. Fill a cocktail shaker halfway with ice cubes.
2. Combine pineapple juice, orange juice, spiced rum, coconut rum, and grenadine in a mixing glass.
3. Shake vigorously, and then strain into 2 ice-filled glasses.
4. Enjoy!

FRANCE



APPETIZER

Ratatouille

ENTREE

Soupe à l'oignon

DESSERT

Crème Brûlée

DRINK

French 75

Ratatouille

(Stewed Vegetables)

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 35 MIN

Ingredients

1/4 c & 2 tbsp extra-virgin olive oil	3 tbsp tomato paste
2 yellow bell peppers	1/2 tsp red pepper flakes (optional)
1 large yellow onion	1 & 1/2 lb ripe tomatoes
1 large eggplant	1/2 c fresh parsley, chopped
1 large zucchini	6 large fresh basil leaves, torn
3 cloves garlic, minced	Salt and pepper

Directions

1. Dice the bell peppers, onion, eggplant, zucchini, and tomatoes into half-inch pieces.
2. Heat 1/4 cup olive oil in a medium saucepan and sauté the bell peppers, onion, and 1 tsp salt for about 10 minutes, until the onions and bell peppers are soft.
3. Combine the remaining 2 tbsps olive oil, 1 tsp salt, and the eggplant in a mixing bowl. Cook the eggplant for 8 minutes, stirring frequently.
4. After adding it, cook the zucchini for 5 minutes, stirring frequently, until it softens.
5. If using, add the tomato paste, red pepper flakes, and garlic. Cook for about 5 minutes, stirring frequently until the zucchini has softened. Stir in the tomatoes.
6. Raise the heat to a simmer before lowering the heat and covering the pot.
7. Simmer, stirring occasionally, for 10 minutes or until the consistency is a thick stew.
8. Season with salt and pepper to taste before adding the basil and parsley. Ladle into a bowl and top with more chopped fresh basil and parsley before serving.

Soupe à l'oignon

(Traditional French Onion Soup)

SERVINGS: 4-6

PREPPING TIME: 30 MIN

COOKING TIME: 30MIN

Ingredients

6 tbsp butter

1 tbsp olive oil

3 lb medium yellow onions

1 tsp sugar

Salt, to taste

1 tbsp flour

8 c beef stock

2 c dry white wine

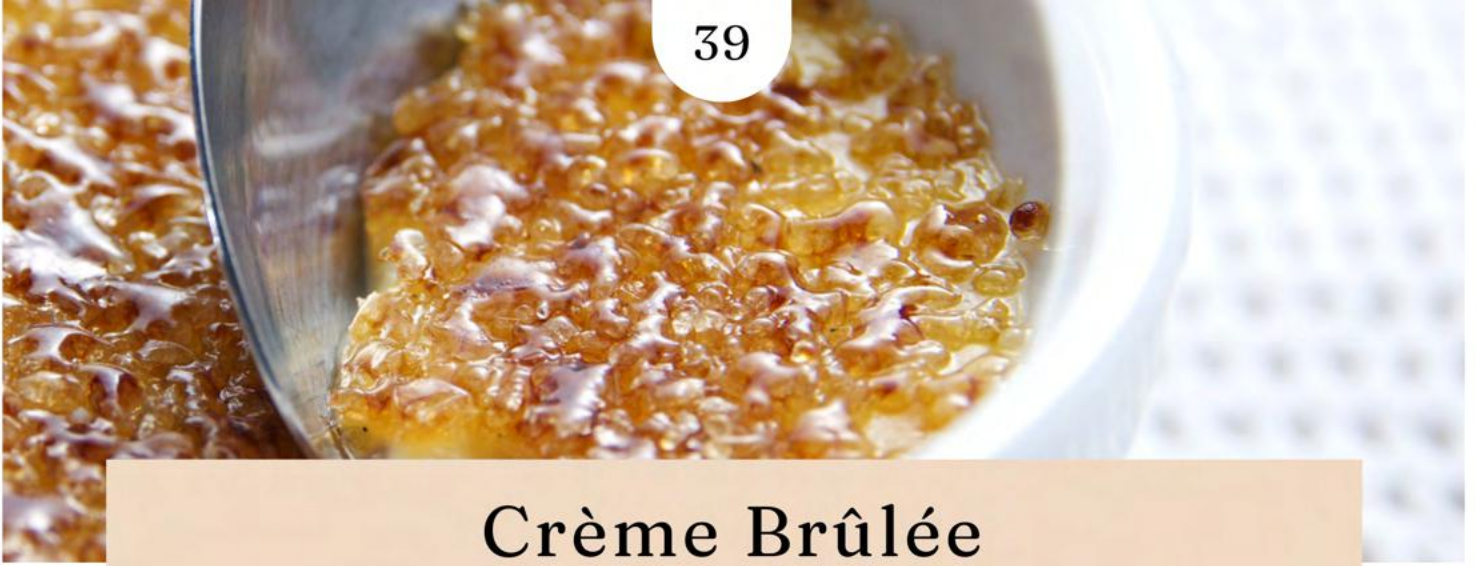
Freshly ground black pepper

8 thick slices of French bread

1 lb gruyere cheese, shredded

Directions

1. Peel and thinly slice the onions.
2. Melt butter and oil in a large pot over medium-low heat.
3. Cook, stirring occasionally, for 20 minutes, until the onions are transparent.
4. Raise the heat to medium-high, season to taste with salt, and cover.
5. Cook until the onions are soft and golden brown, stirring frequently.
6. Reduce the heat to medium, add the flour, and stir constantly for 2 to 3 minutes.
7. Stir in the stock and the wine, then cook for about 30 minutes.
8. Preheat the oven to 425 F.
9. Butter both sides of the bread, then toast until golden brown on both sides.
10. Using oven-proof bowls, separate the onion soup into servings, season with salt and pepper to taste, add a slice of toast, then spread a thick layer of cheese on top.
11. Place the bowls on two baking sheets and bake until the cheese is golden brown.
Serve, and enjoy!



Crème Brûlée

(Custard Topped with Caramelized Sugar)

SERVINGS: 4

PREPPING TIME: 15MIN

COOKING TIME: 30MIN

Ingredients

4 c heavy cream

8 c hot water

1 vanilla bean, split and scraped

6 large egg yolks

1 c sugar

Directions

1. Preheat the oven to 325 F. Bring the cream, vanilla bean, and bean pulp to a boil in a medium saucepan over medium-high heat. Then remove from the heat, cover, and set aside for 15 minutes. (Remove the vanilla bean and set it aside for later use.)
2. Mix the egg yolks and 1/2 cup sugar in a medium bowl until well combined. Then add the cream to the mixture, stirring constantly.
3. Pour the liquid into six (7 to 8 oz) ramekins. Place the ramekins in a large roasting pan or cake pan. Fill the pan with hot water halfway up the sides of the ramekins.
4. Bake the creme brulee for 40 to 45 minutes or until it is firm on the outside but jiggling in the center. The ramekins should be removed from the roasting pan and refrigerated for at least two hours (up to three days).
5. Remove the ramekins from the refrigerator for at least 30 minutes before distributing the remaining sugar on top.
6. To make a crisp topping, use a kitchen torch to melt the sugar. Enjoy!

French 75

(A Lemon Cocktail)

SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 15 MIN

Ingredients

3 tbsp gin

3 tbsp fresh lemon juice

3 tbsp simple syrup

Long spiral lemon twist

1/2 c champagne

Directions

1. Combine the gin, lemon juice, and simple syrup in a cocktail shaker. Fill the shaker halfway with ice, cover it, and shake for 20 seconds or until the outside is extremely cold.
2. Pour the drink into a large flute using a slotted spoon or a strainer.
3. Add champagne over the top and garnish with a lemon twist.

BRAZIL



APPETIZER

Pão de Queijo

ENTREE

Feijoada

DESSERT

Brigadeiro

DRINK

Caipirinha Cocktail

Pão de Queijo

(Cheese Bread)

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

Ingredients

4 c tapioca flour

1 & 1/4 c milk

1/2 c water

6 tbsp oil

2 large eggs

2 tsp salt

1 & 1/2 c grated parmesan cheese

1 c shredded mozzarella cheese

Directions

1. Preheat the oven to 400 F with a rack in the center.
2. Bring the milk, water, oil, and salt to a boil in a saucepan over medium-high heat.
3. When the mixture is boiling, pour it into a bowl and mix it with the tapioca flour until it is white with a fondant-like texture.
4. While the mixer is still running, add the eggs one at a time.
5. Once the eggs are thoroughly combined, gradually incorporate the cheese.
6. The dough should be sticky and soft when you finish mixing.
7. Wet your hands with cold water before scooping a portion of the dough with a spoon and shaping it into golf-sized balls.
8. Then place a parchment-lined baking sheet in the oven with the balls on it, and bake for 15 to 20 minutes or until golden and puffy.
9. Serve hot.



Feijoada

(Pork, Bean, & Beef Stew)

SERVINGS: 6

PREPPING TIME: 10 MIN

COOKING TIME: 8 HRS

Ingredients

1 lb dry black beans, soaked overnight	2 tsp salt
5 cloves garlic	1 tsp black pepper
1 onion, medium	12-16 oz pork sausage
4 oz cilantro	2-3 links chorizo
4-5 c chicken or beef broth	12-16 oz beef sirloin, or other stew meat
1 bay leaf	2 c cooked long-grain white rice

Directions

1. The day before the meal, sift through the beans to ensure there are no pebbles, then rinse. Put the beans in a bowl and cover with water. Soak overnight.
2. Put the garlic, onion, and cilantro with 1 tbsp water in a food processor and purée.
3. Slice the sausages. Cut the sirloin into cubes and season with salt and pepper.
4. In a large pan, add the sliced sausages to sear. Cook for 2 minutes on each side and transfer to a slow cooker. Sear the beef cubes on all sides in the same pan, then add a cup of water. Pour the beef and the water into the slow cooker.
5. Add the remaining ingredients (except for the rice) to the same slow cooker. Ensure there is enough broth to cover the beans, and set for 8-10 hours.
6. Serve over rice, and enjoy!



Brigadeiro

(Fudge Covered in Sprinkles)

SERVINGS: 4

PREPPING TIME: 15MIN

COOKING TIME: 10MIN

Ingredients

1 can sweetened condensed milk
3 tbsp cocoa powder
1 tbsp butter
1 c large chocolate sprinkles
Extra butter for greasing hands

Directions

1. Combine sweetened condensed milk, cocoa powder, and butter in a saucepan.
2. Cook on medium-low heat, stirring constantly with a heat-resistant spatula, for 10 minutes or until the mixture has thickened.
3. Pour onto a greased plate. Let cool completely.
4. Put chocolate sprinkles in a bowl.
5. Grease your clean hands with butter and create 1-inch balls from the dough.
6. As you go, roll each ball immediately in the chocolate sprinkles and place it on a prepared serving plate or paper cups.
7. Allow the balls to cool until they are at least room temperature, then serve.

Caipirinha Cocktail

SERVINGS: 2

PREPPING TIME: 2 MIN

COOKING TIME: 2 MIN

Ingredients

2 limes, cut into wedges

4 tsp sugar

1/2 c cachaça

2 extra lime wheels

Directions

1. In a double rocks glass, muddle the lime wedges and sugar.
2. Fill the glass halfway with ice, add the cachaça, and stir.
3. Serve with a lime wheel garnish.

Euro Ceramica's Blue Garden Collection





GERMANY



APPETIZER

Spätzle

ENTREE

Schnitzel

DESSERT

Spaghetti Ice Cream

DRINK

Gluhwein



Spätzle

(Boiled Egg Noodles)

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 5 MIN

Ingredients

2 & 1/4 c flour

1 tsp salt

2 large eggs

1 c water

Directions

1. Combine flour and salt in a large bowl, then add eggs and mix well.
2. Slowly add water to make a smooth, light, and firm dough.
3. Let the batter set for 10 minutes, and bring a large pot of salted water to boil.
4. Push batter through a cheese grater or colander over the pot of water.
5. The noodles will float to the top of the pot when they are done. Remove them with a slotted spoon as they float.
6. Serve alongside a main dish like Schnitzel.



Schnitzel

(Flattened and Fried Pork Chops)

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

4 boneless pork chops
2 tbsp mustard
1 tsp salt
1/2 tsp pepper
1/2 tsp paprika powder
1 egg

1 tsp milk
1/2 c flour
1 c bread crumbs
2 tbsp vegetable or avocado oil
2 tbsp butter
2 quartered lemons

Directions

1. Pat the pork chops dry with a paper towel, then pound the meat to 1/4-inch thickness.
2. Mix mustard, salt, pepper, and paprika powder.
3. Brush the pork chops on both sides with the marinade.
4. Prepare three plates: On the first plate, add flour. On the second plate, whisk the milk and egg together. On the third plate, add bread crumbs.
5. Coat the pork chops with flour, dip them into the egg mixture, and cover them in the bread crumbs.
6. Heat the oil and butter in a large pan over medium-high heat.
7. Fry the schnitzels on both sides until golden brown.
8. Transfer to a plate lined with paper towels, and serve with lemon quarters!



Spaghetti Ice Cream

SERVINGS: 3-5

PREPPING TIME: 10MIN

COOKING TIME: 15MIN

Ingredients

4 c vanilla ice cream

Whipped cream

Strawberry or raspberry jam

(OPTIONAL) Shredded coconut, slivered almonds, and/or white chocolate

(OPTIONAL) 1 c chocolate ice cream

Directions

1. The "Spaghetti": Press the still-frozen vanilla ice cream through the holes of a slotted spoon onto a base of whipped cream, creating a noodle appearance.
2. The "Tomato Sauce": Add a dollop of strawberry or raspberry jam over the ice cream.
3. (OPTIONAL) Sprinkle the coconut, almonds, and/or white chocolate on the jam to simulate cheese.
4. (OPTIONAL) Using a melon baller, add scoops of chocolate ice cream to create little meatballs.

Gluhwein

(Red Wine Cocktail)

SERVINGS: 6

PREPPING TIME: 5MIN

COOKING TIME: 35MIN

Ingredients

3/4 c water

3/4 c white sugar

Cinnamon sticks

2 medium oranges

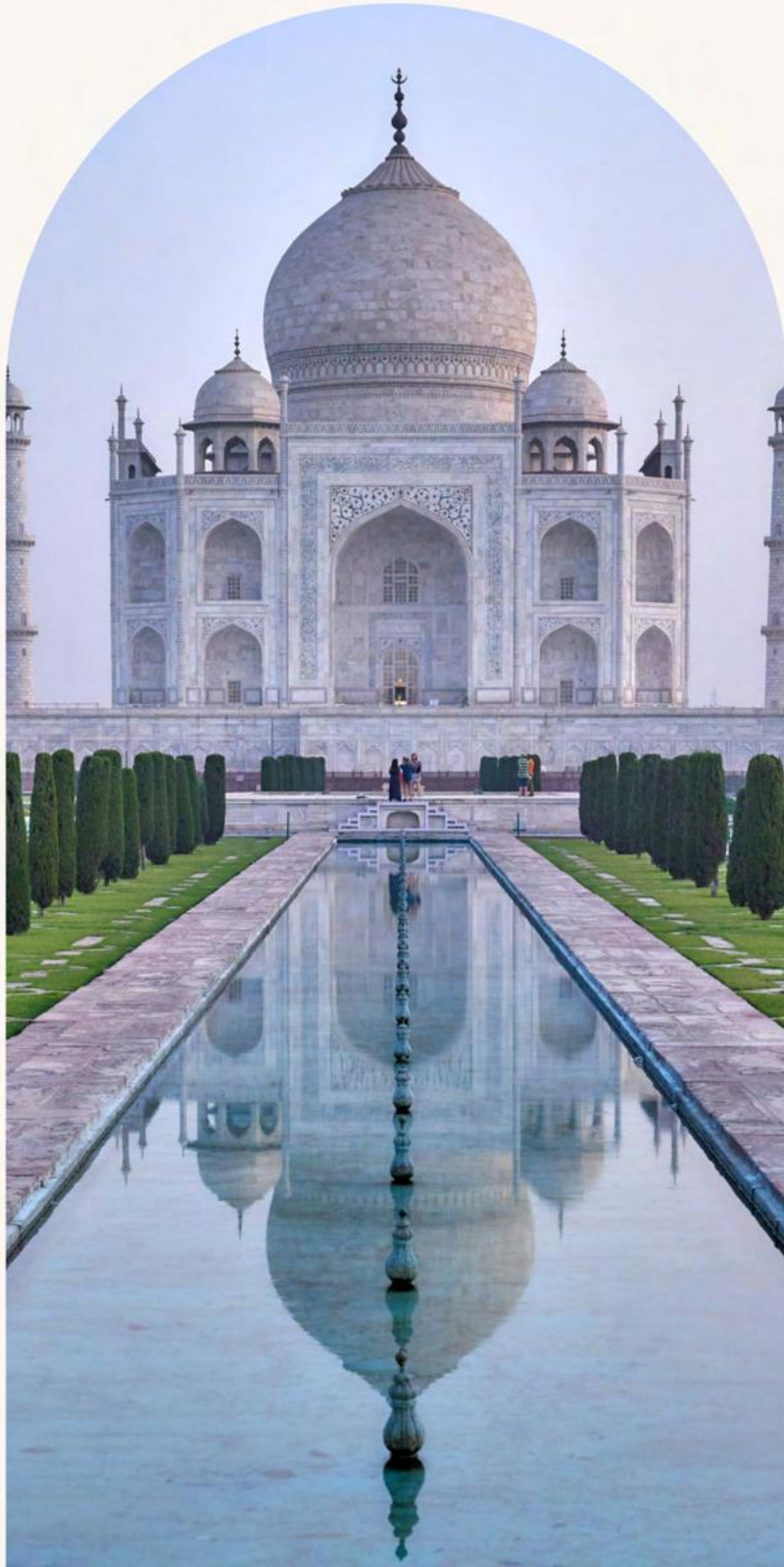
10 whole cloves

1 (750 ml) bottle of red wine

Directions

1. Bring the water, sugar, and cinnamon stick to a boil in a saucepan, then reduce the heat to low.
2. Squeeze two halves of an orange over the saucepan, then drop the cloves and orange peels in. Continue to simmer for 20 to 30 minutes or until thick and syrupy.
3. Slice the last orange and set aside.
4. When the mixture has finished boiling, add the wine and continue to heat for 3 to 5 minutes or until steaming but not simmering. Remove the orange peels and cinnamon stick from the pan.
5. Add orange slices to your serving cups (plus a cinnamon stick or clove, if you want), and serve hot. Enjoy this cozy drink!

INDIA



SIDE

Naan

ENTREE

Chicken Korma & Rice

DESSERT

Gulab Jamun

DRINK

Masala Chai

Naan

(Pan-Fried Flat-Bread)

SERVINGS: 4

PREPPING TIME: 1 HR 15 MIN

COOKING TIME: 10 MIN

Ingredients

1 tsp active dry yeast
2 tsp sugar
2 c flour
1 tsp salt
1/8 tsp baking powder

3 tbsp plain yogurt
2 tbsp extra-virgin olive oil
Butter for the finished naans
Coarse sea salt for sprinkling

Directions

1. In a large glass, combine 3/4 cup warm water, 1 tsp sugar, and the dried yeast, and allow it to froth for about 10 minutes.
2. Meanwhile, in a large, deep mixing bowl, combine the flour, salt, baking powder, and remaining sugar.
3. After the yeast has frothed, add the yogurt and olive oil to the glass. Stir together, then pour over the dry ingredient bowl. Mix to create the beginnings of dough, then proceed to combine with your hands.
4. Continue combining until it becomes a tender, barely sticky, and malleable dough (and don't add too much flour!). When it comes together, stop kneading. Cover the dough with plastic wrap or a damp tea towel and place it in a warm, draft-free place for two to four hours.

Naan

(Pan-Fried Flat-Bread)

SERVINGS: 4

PREPPING TIME: 1 HR 15 MIN

COOKING TIME: 10 MIN

Directions Continued

5. Once the dough has set, make sure you have two bowls on your counter: one with extra flour and one with water. The dough will be incredibly soft and sticky, which is ideal. Divide the dough into six equal sections, then lightly roll each one in the bowl of extra flour to keep them from sticking together.
6. Using a rolling pin, shape each piece of dough into a teardrop shape about 8 to 9 inches long, 4 inches wide at their widest point, and 1/4 inch thick. Repeat this procedure with the remaining dough.
7. Heat a large cast-iron skillet over high heat until it is almost smoking. Make sure you have a skillet lid that fits the skillet, and prepare melted butter in a bowl.
8. Wet your hands with water, then pick up a piece of naan and lightly dampen it by flipping it from one hand to another. Set your timer for one minute and place it gently in the skillet. The dough should start to puff up.
9. After about a minute, flip the naan. Each side should become slightly browned and blistered. Then cook for an additional 30 seconds to 1 minute while the skillet is covered.
10. After taking the naan out of the skillet, season with coarse sea salt and brush with butter. Place the naan on a tray. Finish the remaining naans before serving.

Chicken Korma & Rice

(Mild, Yogurt-Based Chicken on Rice)

SERVINGS: 3-5

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

Ingredients

1 onion, chopped	1/4 tsp caster sugar
2 garlic cloves, chopped	2/3 c Greek yogurt
A small piece ginger, chopped	A small bunch of coriander, chopped
4 tbsp korma paste	3-4 tbsp ground almonds
4 skinless, boneless chicken breasts	(OPTIONAL) 4 tbsp sultanas
1 and 1/2 c chicken stock	(OPTIONAL) 4 c cooked rice

Directions

1. In a food processor, blend the onion, garlic cloves, and ginger to make a paste.
2. Cook the paste for 5-7 minutes in a large frying pan with 3 tbsp water or until fragrant.
3. Slice the chicken into bite-sized pieces and add to the sauce. Then add the chicken stock, sultanas, and caster sugar.
4. Thoroughly combine all ingredients, then cover and cook for 10 minutes or until the chicken is cooked through.
5. Remove from the heat, mix in some spice to taste and Greek yogurt, then top with a few handfuls of chopped coriander and ground almonds.
6. Serve alone or with rice.

Gulab Jamun

(Sweet, Nutty Dessert)

SERVINGS: 14

PREPPING TIME: 10MIN

COOKING TIME: 30MIN

Ingredients

1 c dry milk powder
3 tbsp flour
2 tbsp olive oil
1/2 tsp baking powder
1/2 c warm milk

4 c vegetable oil
1 & 1/4 c white sugar
1 c water
1 tsp rose water
Ground cardamom

Directions

1. In a pan, combine the sugar, water, rosewater, and a pinch of cardamom. After bringing to a boil, reduce to a one-minute simmer to create a syrup. Set aside.
2. Whisk together the milk powder, flour, baking powder, and a pinch of cardamom in a large bowl. Create a well in the center of the mixture.
3. Thoroughly combine the olive oil and warm milk, and pour into the dry ingredient well. Mix ingredients by hand to form a stiff but sticky dough.
4. Add vegetable oil to a large pot and heat for five minutes over low-medium heat. Shape the dough into 1-inch balls. Fry the balls in batches until they begin to float and double in size. Increase heat to medium and stir frequently until they turn golden. Remove from the oil and place on paper towels to cool.
5. Place the balls in the syrup-filled pan to simmer for 5 minutes on medium heat.
6. Serve immediately or chill before serving.

Masala Chai

(Spiced Tea)

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 5 MIN

Ingredients

2 c water

1 c milk

1 inch ginger, chopped

3 tsp black tea leaves

2 tsp sugar, to taste

2 cardamom pods

1 clove

1/2 inch cinnamon stick

1/4 tsp black peppercorns

Directions

1. Crush the spices in a mortar and pestle.
2. Pour water into a small saucepan and place on high heat. Bring the water to a boil and add the tea bags or leaves. Lower the heat and simmer for two minutes. Then, pour in the milk.
3. Bring the chai to a boil until the level rises almost to the top. Remove the pot from heat until the chai returns to normal. Then repeat the process a second time to aerate the tea. (Be sure to watch the chai closely during this process.)
4. Simmer the chai for about 5-7 minutes until the chai is smooth and creamy. Then remove the saucepan from the heat.
5. Strain the chai with a sieve into mugs. Mix in the sugar according to taste. Serve hot.

ENGLAND



APPETIZER

Bubble and Squeak

ENTREE

Beef Wellington

DESSERT

English Trifle

DRINK

Winter Pimm's

Bubble and Squeak

(Leftover Potatoes and Veggies)

SERVINGS: 4

PREPPING TIME: 10MIN

COOKING TIME: 20MIN

Ingredients

1 lb leftover mashed potato

1/2 lb leftover mixed cooked vegetables (i.e., cabbage, green beans, brussel sprouts, carrots, cauliflower, broccoli, or peas) chopped into small pieces

A small amount of olive oil or butter

Directions

1. Add your cold mashed potato and chopped-up leftover vegetables into a bowl.
2. Heat your olive oil/butter in a frying pan.
3. Form round cakes in the pan.
4. Fry on both sides until it's crispy and a bit brown.
5. Serve warm, and enjoy!

Beef Wellington

SERVINGS: 7

PREPPING TIME: 40 MIN

COOKING TIME: 1 HR 30 MIN

Ingredients

2 lb center-cut beef tenderloin, trimmed
 Salt and freshly ground black pepper
 2 tbsp & 1/2 tsp vegetable or canola oil
 2 tbsp horseradish
 1 tbsp dijon mustard
 1 lb mushrooms trimmed, and chopped
 4 tbsp unsalted butter
 2 medium shallots, finely diced
 2 tsp finely minced thyme leaves
 1/2 c brandy or bourbon

1/2 c heavy cream
 2 tsp soy sauce
 4 oz fresh foie gras
 1 sheet phyllo dough
 1/4 lb prosciutto, sliced thin
 Flour
 14 oz frozen puff pastry
 1 egg, beaten
 Coarse sea salt
 1 bunch of finely minced chives

Directions

1. Tie tenderloin with butcher's twine at 1-inch intervals—season with salt and pepper.
2. Heat oil in a cast iron or stainless steel skillet over high heat until smoking. Add tenderloin and cook until well-browned, about 2 minutes. Rotate tenderloin and continue cooking until browned on all sides. Transfer to a large plate to cool.
3. Combine horseradish, mustard, and 1 tsp black pepper in a small bowl. Remove the twine from the tenderloin and rub the mustard mixture on all surfaces. Place in refrigerator, uncovered.



Beef Wellington

SERVINGS: 7

PREPPING TIME: 40 MIN

COOKING TIME: 1 HR 30 MIN

Directions Continued

1. Add half the mushrooms in a food processor and pulse until finely chopped. Transfer to a bowl, and repeat with the remaining mushrooms.
2. Heat butter in a 12-inch skillet over medium-high heat. Add mushrooms and cook, stirring occasionally, until mushrooms start to sizzle. Continue cooking until mushrooms begin to brown and leave browned bits stuck to bottom of the pan. Add shallots and thyme and cook, stirring frequently for 2 minutes.
3. Scrape the bottom of the skillet with a silicone spatula or wooden spoon, and add brandy. Cook until the brandy is almost dry, then add the cream and soy sauce.
4. Cook, stirring frequently, until the mixture is thick. Season to taste with salt and pepper, then transfer to a bowl and place in the refrigerator.
5. Season the foie gras with salt and pepper. Heat the remaining oil in a small skillet over high heat until smoking. Add foie gras and cook without moving for 30 seconds until well browned on the first side. Carefully flip and brown the second side.
6. Transfer foie gras to a paper towel-lined plate. Pour remaining fat into mushroom mixture, stir to combine, and return to refrigerator.
7. Use a sharp knife to cut each piece of foie gras in half horizontally. Transfer to a plate and place in refrigerator.
8. Allow all ingredients to chill for at least 30 minutes.

Beef Wellington

SERVINGS: 7

PREPPING TIME: 40 MIN

COOKING TIME: 1 HR 30 MIN

Directions Continued

1. Lay a double layer of plastic wrap on a cutting board. Place dough on top of the board and put prosciutto on top in a shingle-like layer with a 2-inch border on the bottom and top. Spread mushroom mixture evenly over the prosciutto.
2. Place tenderloin along the bottom edge of the ham/mushroom layer, and place the sliced foie gras evenly over the tenderloin. Carefully roll the tenderloin across the ingredients base, using the plastic wrap to maintain the shape as you roll. Wrap with more plastic wrap and twist the ends to create a tight roll. Refrigerate for 30 minutes.
3. Dust the countertop lightly with flour. Roll the puff pastry into a rectangle 4 inches larger than the beef roll. And, using a rolling pin, roll it into a rectangle at least 4 inches wider than the beef roll on its shorter side.
4. Unwrap the beef roll and set it along the bottom edge of the pastry with the foie gras side facing up. Brush the puff pastry with a beaten egg, and carefully roll the beef into the pastry until completely wrapped. Seal the roll completely, then trim the leftover pastry. Chill for 30 minutes.
5. Adjust oven rack to center position and preheat oven to 425 F. Place the roll on a baking sheet and brush with a beaten egg. Use a sharp paring knife to score a decorative pattern in the pastry, and sprinkle with coarse salt. Bake until pastry is golden and the center registers at 110 F-120 F, about 35 to 45 minutes. Remove from oven and allow to rest for ten minutes. Carve and serve!



English Trifle

SERVINGS: 6

PREPPING TIME: 1 HR 5 MIN

COOKING TIME: 20 MIN

Ingredients

10 oz frozen pound cake, thawed
8 oz cream cheese
2 c heavy cream
1/4 c sugar

1 lb strawberries, sliced
3.5 oz packet of vanilla pudding
2 c milk
Whipped cream
(OPTIONAL) 1/4 c sliced almonds

Directions

1. To begin, cut the pound cake into one-inch chunks.
2. In a medium mixing bowl, combine the cream cheese, heavy cream, and sugar and whisk until soft peaks form.
3. In another medium mixing bowl, combine the pudding and milk and stir until the mixture thickens.
4. In a glass trifle dish or separate serving glasses, add rotating layers of the heavy cream mixture, the pound cake, the strawberries, and the pudding.
5. On top, spread a layer of whipped cream and add strawberry slices or sliced almonds to garnish.
6. Refrigerate for at least two hours before serving.

Winter Pimm's

(Brandy Cocktail, Served Cold)

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: N/A

Ingredients

1 & 2/3 c apple juice
1 cinnamon stick
1 orange
1/4 c Pimms No. 1 Cup
3 tbsp rum

Directions

1. Slice the orange and add apple juice and cinnamon stick to a pan. Heat until warm.
2. Pour half of the Pimms and rum into one glass and the other half into a second glass. Top off both drinks with warm apple juice and serve warm.

Euro Ceramica's Euro Essentials Collection



